



## BRUNCH

2 courses £26.00

3 courses £30.00

*Add free-flowing bubbles to your  
meal for £19.00*

## Starters

### **PRAWN COCKTAIL**

*prawns, marie rose, lettuce, cucumber,  
apple, lemon*

### **CHICKEN & TARRAGON TERRINE**

*beetroot relish, sourdough toast*

### **GARDEN SALAD VG**

*carrot, beetroot, radish, cucumber,  
nasturtiums, leaves & herbs*

### **BURRATA V**

*heritage tomatoes, single estate  
balsamic vinegar dressing*

## Eggs

### **FLORENTINE, ROYALE, BENEDICT**

*toasted muffin, poached egg,  
hollandaise*

### **SMOKED SALMON**

*Scrambled egg, toasted sourdough,  
lemon*

### **AVOCADO V**

*Poached egg, roasted tomato, toast*

*Also available as a main portion served  
with a green salad & fries*

## Mains

### **FISH & CHIPS**

*haddock, tartare sauce, peas, lemon*

### **STEAK & EGG**

*flat iron, fried egg, watercress, chips*

### **WILD MUSHROOM PITIVIER VG**

*root vegetables, potato, gravy, green  
salad*

### **LOBSTER & PRAWN ROLL** supplement. £5

*brioche bun, marie rose, lettuce, fries*

### **AVENUE CHEESEBURGER**

*Tomato, lettuce, bacon, cheddar  
cheese, brioche bun, fries*

### **MAC N CHEESE**

*cauliflower, spinach, green salad*

### **CORNFED CHICKEN BURGER**

*Tomato, lettuce, mayonnaise, bacon,  
cheddar cheese, brioche bun, fries*

### **SUNDAY ROAST**

*40-day aged sirloin, Yorkshire pudding,  
roasties, seasonal vegetables.  
Horseradish (available Sundays)*

## Desserts

### **CHOCOLATE BROWNIE SUNDAE**

*Brownie, ice-cream, whipped cream,  
chocolate sauce*

### **LEMON MERINGUE PIE**

*lemon posset, pate sucre, Italian  
meringue*

### **STICKY TOFFEE PUDDING VG**

*caramel sauce, vanilla ice-cream*

### **CLASSIC CRÈME BRULEE**

*madagascan vanilla, fresh berries*

### **ICE CREAM OR SORBET**

*Selection of 3 scoops  
vanilla, hazelnut, chocolate ice-cream  
strawberry, mango sorbet*

## DIGESTIVE

*Espresso martini* £10

*B52* £10

*Limoncello* £10

*Tokaji* £10

*Somerset apple brandy* £10

Please inform your waiter of any allergy or dietary requirements when making your order. VG- suitable for vegan requirements, V- suitable for vegetarian requirements Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness 12.5% discretionary service charge will be added to your bill.

Prices include VAT